

isabelle's

Happy 
Graduation
 Class Of 2026



Graduation Menu

3 Courses | 71 Per Person

STARTERS

BEETROOT SALAD [3b,4,13]
feta cheese, toasted hazelnuts & balsamic dressing

GOAT’S CHEESE PARFAIT [3a,4]
ardsallagh goat’s cheese, smoked almonds, honeycomb

COD FISH CROQUETTES [1a,4,7,8,12,13]
lemon aioli

IRISH BEEF TARTARE [1a,7,12,13]
capers, shallot, gherkins

CRISPY CALAMARI [1a,4,6,12,13]
lime aioli, mango & passionfruit salsa

MAINS

ROASTED IRISH CHICKEN SUPREME [4,9,13]
fondant potatoes, corn purée, baby kale & mushroom jus

COD FILLET LOIN [4,8,13]
served with smash potatoes and fresh kale

PACCHERI PASTA [1a,4,7,9,13]
slow cooked rib minced beef, fresh tomato & basil

10oz RIBEYE STEAK (280gr) [4,9,13] **+12**
caramelised shallot, mash potatoes & red wine jus

PIZZA VEGAN TOFU & AVOCADO [1a,3a,10]
spinach purée, marinated tofu, avocado, peppers, chilli oil

PIZZA DIAVOLA [1a,4]
san marzano tomato sauce, pepperoni, mozzarella

PIZZA RICOTTA & COURGETTE [1a,4]
ricotta cheese, lemon zest, garlic herbs,
courgettes & roasted onion petals

PIZZA MORTADELLA [1a,3f,3i,4]
mozzarella base, cherry tomatoes, mortadella,
stracciatella & pesto dressing

SIDES +6.50

TENDERSTEM BROCCOLI [3a,4]
almond flakes

HERITAGE TOMATO SALAD [13]
red onion, basil & glaze balsamic dressing

GOLDEN FRIES

DESSERTS

TIRAMISU [1a, 4, 7]

ISABELLE’S PUDDING [4,7]

ICE CREAM VANILLA [4,7] **OR LEMON SORBET**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKINGS OF 5 OR MORE

While we make every effort to accommodate dietary requirements, we cannot guarantee the absence of allergen cross-contamination.

ALLERGENS

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G Macadamia, H-Walnut, I-Pine Nuts), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin